

# Gluten Free Banana Nut Bread



## Dry Ingredients:

2 Cups New Hat Baking Gluten Free Pancake & Waffle Mix  
½ Teaspoon Baking Soda  
¼ Teaspoon Salt  
½ Teaspoon Cinnamon  
¼ Teaspoon Nutmeg  
¾ Cup Chopped Walnuts or Pecans  
¼ Cup Chopped Nuts for Topping (Optional)

## Wet Ingredients (At Room Temperature):

4 Large Eggs  
2 Cups Ripened & Mashed Bananas  
¾ Cup Sugar  
⅓ Cup Unsweetened Applesauce  
⅓ Cup Melted Coconut Oil  
1 Teaspoon Vanilla Extract  
¼ Teaspoon Maple Extract (Optional)

## Directions:

- 👉 Preheat oven to 350°F and generously grease two 8 ½" x 4" loaf pans with hard coconut oil, butter, or butter substitute and coat with flour mix.
- 👉 In a large bowl, combine Pancake & Waffle Mix with baking soda, salt, cinnamon and nutmeg and thoroughly combine.
- 👉 In a separate large bowl, whisk the eggs and slowly stir in the mashed bananas, sugar, applesauce, melted coconut oil & extracts and blend until thoroughly combined.
- 👉 Slowly stir dry ingredients into wet ingredients just until moistened, then gently fold in nuts.
- 👉 Transfer evenly into the two greased loaf pans and sprinkle more chopped nuts on top (optional).
- 👉 Bake on middle oven rack 40-45 minutes or until an inserted toothpick comes out clean.
- 👉 Cool for 10-15 minutes in loaf pans on wire rack.
- 👉 Remove from pans onto wire rack to cool completely before slicing.

Note: Loaves will not rise the whole way up in pan and there may be an indented crease in the middle as they may sink a little while cooling. It's super moist and tastes even better the next day.